

FOR IMMEDIATE RELEASE  
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## WDA offers guidance during boil order

The Consumer Health Services Division of the Wyoming Department of Agriculture is offering guidance to residents, schools and commercial establishments in the Bridger Valley area after a boil order was issued Tuesday by the Environmental Protection Agency (EPA).

The boil order was issued after spring runoff overwhelmed the local water treatment plant and caused the plant to shut down water distribution on Wednesday. While water distribution has been restored, there could be contaminants in the water. Residents are advised to boil tap water for at least three minutes before using it.

Water samples have been taken, and pending the results of water quality tests, the boil order could be lifted as soon as Sunday.

The Wyoming Department of Agriculture Consumer Health Services Division (WDA-CHS) will contact food service establishments to assess the feasibility of remaining open for business during the boil water order period and to discuss the requirements that must be met in order to remain open, including monitoring of compliance. No commercial food preparation should be done unless approved by the WDA-CHS.

**As long as the boil order is in effect, all water used for drinking, brushing teeth, cooking, making ice, washing dishes, or used for human consumption etc., shall be boiled for at least three (3) minutes before use. Boiled water must be stored in food grade containers and protected from contamination. All stored water, drinks, or ice made from the water source under the boil order shall be discarded. If adequate supplies of boiled water cannot be provided, commercially purchased bottled water shall be provided. All the establishment's users must be informed that only boiled or commercially purchased bottled water shall be used for human consumption.**

The Department of Agriculture and the Wyoming Department of Health offer the following guidelines:

### **Retail Food Establishments:**

- Discard all produce that has already been washed or sprayed by a produce mister with water from the public system under the boil order. For example, lettuce, raw carrots, or other raw vegetables that will not be fully cooked before service need to be discarded. Potatoes, squash, or other vegetables that will be fully cooked prior to serving do not need to be discarded.
- In addition to produce, any uncooked prepared or processed foods prepared with water from the public system under the boil order shall be discarded.
- When preparing ready-to-eat foods, use boiled or bottled water and/or restrict the menu to items that do not require water.
- Ice made the public water system under the boil order shall not be used. Canned or bottled drinks and bagged ice from approved sources should be substituted.
- Do not use soda machines, coffee makers, dispenser "guns" in bar facilities, hot chocolate/cappuccino machines, produce misters and ice machines directly plumbed to the water source.
- Ice machines shall be emptied and disconnected from power and allowed to drain.
- Heat sanitizing warewashing machines will adequately sanitize utensils with the required final rinse temperature of 180F or 165F at the dish surface.
- The use of a chemical sanitizing warewashing machine or a 3 compartment sink during a boil order is not approved, unless an alternate potable water supply can be furnished.
- It is recommended that retail food establishments use single-service plates and utensils.

- Clean and sanitize food preparation equipment with potable water and proper chemical sanitizing concentration.
- Frequently wash hands using soap and warm water that has been boiled or commercially purchased water. If using water from the supply under the boil order, apply hand sanitizer after washing.
- During food preparation, do not touch food with bare hands. Use disposable gloves.
- The establishment must have an adequate supply of running water to ensure proper toilet facilities and waste disposal.

**Child Care Facilities and Schools:**

- Drinking fountains shall not be used.
- Bottled water must be used to mix infant formula
- Boiled or bottled water must be used to mix sanitizing solutions for diapering areas and surfaces such as toys and tabletops.
- Due to children's frequent hand-to-mouth contact, water for handwashing in child care centers shall be boiled or bottled for all children. Adult employees can use city tap water and soap followed by use of hand sanitizer.
- Discontinue use of water play tables.
- Use the guidance listed above under the Retail Food Establishments for all food preparation and handling.

**Swimming Pools, Hot Tubs and Spas:**

- Pools that are operated properly, including monitoring the pool for adequate disinfection levels, may be allowed to continue operating during a boil order.

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